

NEW YORK FASHION GOSSIP.

Neckties, Pins, Golfing Stocks, Summer Hats and Sunbonnets.

New York, April 15.—The feminine enthusiasm for the moment flutters about the counter and the question of neckties. The new pink gingham is the undoing of all resolves that make for economy.

At the sight of the golfing stocks purses fly open as if they were animated, and extravagance is easily conceived on the score of the exceeding utility, as well as beauty, of the neckwear purchased. The most approved golf stocks have a high white goatee band that buttons at back and front to the shirt waist. From the rear, a cord forward two broad bands of adroitly striped and embroidered Scotch sash that knit under the chin into what is technically known among men as the coaching puff.

One excuse for these ties is that they wash and do the double duty of collar and tie in one. Another, weightier argument in their favor, among women, is the cool, soft comfort of the crisp but not starched plique, so preferable to the rigid collar that chafes tender throats. On the golf links, for bicycling, yachting, riding and tennis, these easy, easily colored neckties will be worn almost to the exclusion of every other pattern. The golfer will naturally select those that emphasize their favorite poppy red, which dominates the links. Pure white ties of plique, such colored broadened silk are boldly to the fore, with the shoppers, for it appears cool and dainty on a morning wear.

TIES AND PINS.

In addition to the gingham beauties, flat throats will be graced with handsome satin puff scarfs, the ends left to hang spreading and free, or folded

of colored batiste and sheer figured organdies, and some of them wear price tickets marked as high as \$15.

Taut, trig sailor hats are making themselves unusually conspicuous with their narrow bands, fringed taffeta ribbon. The fringed ends are so arranged as to flutter over the brim's edge, and since extravagance must be carried to its extreme, we now have hats of shirred straw. These, woven in two colors, need only a scarf of muslin, having been checked about the crown by way of trimming, to develop into as charming garden hats as any woman could wish.

Another attractive type of rustic hat is woven with a sugar loaf crown and a rich lattice brim, half of chiffon and half of satin straw, and needs no trimming save a muslin scarf in Roman stripes with silk fringe.

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large and square and loose in its socket.

Flocks of sturdy little men, between the ages of 5 and 14, gladden the eyes of the park stroller by their white clothes. All the small sailor men, the infantile golfers, cyclists, etc., are in navy blue, linen, white and serge. They even wear white socks, and the palest tan or white canvas shoes, but the beauty-loving mamma throned in driving dachsh of color is about their socks' bright faces. Broad collars are faced with gaudy gold red or flag blue silk, or more daintily still with bright plaided serge and reds of plaid, or gaily red serge suitably topped of the curly masculine heads.

ILLUSTRATED FASHION.

Five very up-to-date costumes, suitable for May days, are shown this week to those in search of suggestive ideas. Of the three young women pitilessly pursued by the sander, the first wears a gown especially designed for the witnessing of golf tournaments and other country out-of-door occasions. Her skirt has a shaded flounce of white serge set, shirred full around the skirt of the skirt, and is trimmed with a little white wool braid. Of French broadcloth, in a warm garter, red, white, made hand ornamented with braid to match that on

the skirt, and a belt of white wash leather. Revers, faced with white moire turn back from a full jabot front of red and white satin ribbon ruffles, half and half, and a fresh white, set in kyspy bands of gold, sunk in beads of silver, for belt, carved into quaint shapes of turtles, little dragons, and grinning heads of Chinese demona, or else splendidly encircled in wreaths of flaming diamonds. Jade is scarcely in itself a very beautiful or a very unique stone, but eastern tradition says it brings good luck and health to its wearer, and it is in a measure decorative. Small side combs are daily giving place to larger combs, used only in the rear of the head, and to round-topped shell hairpins. Green shell, the rarest and most expensive kind, is the most modish for the moment, and hairpins of the purest ivory white are affected by brunette women.

In the evening a couple of a group of butterflies, made of white silk and finely spangled, hover on almost invisible wings over curly feminine heads, and there is a fancy of wide-reaching influence for flesh-tinted evening gloves. A woman can now have the blushing pink or milk whiteness of her arms exactly matched at the glove shop. Frequent, for since winter has been put behind us, short-sleeved evening dresses are the rule.

Already we feel inclined to sing a doxology over the sash that has adorned but one brief winter of retrograde. Glory upon glory of needlework has come forth from the dressmakers, and no sashes adorn their rear folds. Some of the grandest and most useful, of course, possess them, but as a strong feature of fashion the sash is out of the most recent of fashions. The sashes of colored and white French muslin, not only richly embroidered, but decorated with Valenciennes edging, whirling on about the scalloped of the needlework. The embroidery on such skirts extends nearly to the waist, and embroidered pieces for the bodice accompany every skirt pattern.

OYSTER GRAY CHIFFON.

There is nothing new for evening dresses than lace decorated net, over colored silk skirts, or spangled chiffon; but quite as new are silk muslins ornamented with chiffon flowers in various colors. The chiffon is so prettily laid on that the flowers are thrown out into high relief against the muslin ground and produce most exquisite velvety effects. Another good thing is the chiffon treated with ribbon embroidery and the oyster gray chiffon decorated with large lustrous silver spangles, not sewed flat on the surface, but hanging loose from short strings of dull silver beads. These goods are hung upon highly decorated silk foundation skirts, brilliantly striped, taffeta or gaudily flowered satins. At the silk counters they are still offering the most exquisite of dancing grandmothers. That in Russian weave, of very coarse silk cords, in black with a few colored threads crossing each other in a broken plaid effect, is the most durable and beautiful of silks.

Great activity in the development of the little girls' pinnafores, along all the lines of grace and usefulness, has been marked this month. The pretty gingham, French linen and batiste, suggest admirable ideas to the makers of children's wardrobes, and a little woman can now have a great flower nursery-chose this summer on a poor supply of gowns, provided her aprons are up to the latest standard. These aprons are all intricate and purposeful, neat, complete gowns, having yokes of white embroidery, and full and gathered in all the rear fullness under a big bow at the back.

Any one who watches the parks and the country, such will be of white tulle and waist long over quaint straw poke bonnets of 1830 shape, trimmed with ribbon and tied under the chin with broad straps.

Another suburban fashion that the milliners are vigorously promoting is the embroidered muslin sunbonnet habit. Anything more dainty and coquettish than a Swiss muslin sunbonnet, embroidered in the center with pink ribbons under the chin would be hard to find. A wealth of white lace is whipped on narrow ruffles, edging the hood and shoulder trim, and this millinery fashion is highly recommended as beneficial both to the looks and the complexion. A vast deal of interest is taken in trimming some of the sunbonnets with light sprays of flowers. Such bonnets are also made

of colored batiste and sheer figured organdies, and some of them wear price tickets marked as high as \$15.

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A BAKER'S DOZEN

BY WILLIAM WALTER COOK.

It had long been a pet theory of mine that if a traveler could get out of that mysterious country from whose bourne he is supposed never to return, and could come back in the flesh and circulate among his friends as in life, he would experience a great many surprises, more or less appalling to him as to his affairs.

A little thought would ever come within my experience to test this novel theory, but so it happened, and the matter was simply appalling.

Being blessed with an extremely large fortune, I was able to ride a motor car, and when I was in the mood of very expensive hobbies, I was passionately fond of this dangerous sport, and would endure the most fearful accidents in order that I might include in it.

Beginning with Mont Blanc, I had worked my way up to the Jungfrau and the Matterhorn, and it was during the latter climb that a couple of guides and myself dropped over a precipice and were supposedly lost. Consciousness left me at the time of the accident, and when I awoke, I found myself in a little Swiss chalet and experienced the unusual sensation of reading a full account of my death in a Paris newspaper.

It was a grim joke, but I decided to enter actively into the spirit of it. In a few days I departed, in good form, and shortly afterward took ship for America.

Somewhat in doubt as to how the extensive fortune of a supposedly deceased bachelor might fare, I resolved to acquaint my solicitors with the fact that I had not, as was commonly believed, gone to the great majority, and so had not any premeditated attack on my head-pod dollars.

Mr. Tort & Tarpleigh were greatly amazed, of course, and when their astonishment had worn off a little I noticed a coolness—not very pronounced, but thoroughly patent to my sensitive self—in their treatment of me. I was nonplussed for the moment, but my wonder was soon set at rest by Mr. Tort, who conducted me to a private room and then put the astounding question:

"Mr. Baker, are you related in any way to Brigham Young?"

"Related to Brigham Young?" I gasped. "Mr. Tort, you're crazy."

"At least, you're a Mormon? Please assure me that you're not. I assure you that I am not a Mormon, and that you did it purely out of religious conviction and nothing else."

"Did what?" I asked, in a bewildered way.

"Is it possible you don't know that you have been married 13 times, and that a baker's dozen of women are wearing mourning for you this blessed minute, and have each filed individual claims to your large estate?"

"Married—13 times?" I asked.

"Exactly; and each one of these widows seems to have proven a clear case against you."

I laughed wildly and reached for my hat.

"Where are you going?" asked Tort.

"I'm going back to the Matterhorn and fall over under cliff," I replied.

"Better death in some foreign land than annihilation at the hands of 13 wives," I heard me, Tort.

"Be quiet, then," warned the solicitor. "Sit down. Be a man. Remember you cannot possibly be a husband to all of them. We'll never let you out. If we succeed in narrowing them down to one, you can placate her by—"

"Never! Give me liberty, Tort, or give me death. Those are my sentiments."

"Hush! Not so loud! There's one of them just come into the outer office. They drift in all day long, by ones and twos. We keep a clerk specially to attend to them. Would you like to talk with him?" She No. 2. Shall I send her in?"

"Yes," I returned desperately. "I would like to have her give me some information. Send her in."

And in she came! It was Miss de Smet, fat, fair and forty. I knew her well. She gave a scream when she saw me, and began to flutter her hands.

"Don't faint," I requested, in a voice of forced calmness. "We are old friends, Miss de Smet, but I had no idea we had entered the holy bonds of matrimony. I cannot recollect ever having married you. Still, I may have done so in a moment of temporary aberration. Will you please state where it was, and when, and why you have

"Oh, so dearly!" she sobbed in a broken voice.

"If I have loved only give him back water, place on stove, and when it comes to a boil, boil until the grains burst between the finger and thumb."

Remove the pot, dash into it a quart of cold water, and drain thoroughly. Put in a colander and place in the oven to dry out.

Serve curry and rice in separate dishes hot, and on hot plates.

Mangoes, chutney, or mangoes should be served with the curry.

The mangoes pickles are put up in oil, and are very delicious.

Cooked properly a curry is the most delicious dish in the world, but do not try to eat it with your fork. Take a dessert spoon like a true Anglo-Indian.

W. A. FRASER.

Can't Stand Neglect.

Harlem Life: "You know," said the wife of a man who came in today to tell me how to run the paper, I can't stand neglect."

Thrilling.

Chicago News: "He—that must be a very interesting book yet are," reached me. "It's awfully exciting! The heroine changes her gown six times in the first chapter."

Child of the Period.

Detroit Free Press: "We had to sell our motor car."

"Why?"

"Our baby kept taking it to pieces to see how it worked."

Young Womanhood.

Sweet young girl! How often they develop into worn, listless, and hopeless women because mother has not impressed upon them the importance of attending to physical development.

No woman is exempt from physical weakness and periodical pain, and young girls just budding into womanhood should be guided physically as well as morally.

If you know of any young lady who is sick and needs motherly advice, ask her to address Mrs. Pinkham at Lynn, Mass., and tell every detail of her symptoms, surroundings, and occupations. She will get advice from a source that has no rival in experience of women's ills. Tell her to keep nothing back.

Her story is told to a woman, not to a man. Do not hesitate about stating details that she may not wish to mention, but which are essential to a full understanding of her case, and if she is frank, help is certain to come!

ANGLO-INDIAN RECIPES.

ANCHOVY TOAST.

In India the sauce for this toast is made at the table on a hot water plate. In this country, where hot water plates are not in use, it may be made in a chafin dish moderately heated, or a plate on top of the stove. Two great heat will destroy the sauce.

Method—Toast four slices of bread and cut off the crusts. Keep warm in the oven. Melt a heaping tablespoon of butter on the hot plate, add the yolks of four eggs (unbeaten), stir with a fork, add the anchovy sauce to suit your taste, from one to two teaspoons, stirring continuously, and dust in a little red pepper. Dip the toast in this sauce, turn over so that the anchovy adheres to both sides. Serve at once on a hot plate, and it should be eaten before it cools. This is an excellent morsel to consume after a hot, or with a cold, and stimulates the appetite.

AN INDIAN METHOD OF COOKING FOWL.

Dress a large chicken with rice which has been half boiled. Through the rice mix raisins, cloves, allspice, salt and a little butter. Wrap the chicken in a heavy cloth of dough, place in a cloth and boil for five or six hours. All the juice will be preserved in the chicken, and the favor of the dressing will have penetrated the meat. Allow for swelling of the rice.

ORANGE SALAD.

Remove the rind from four large, seedless oranges. Slice them thin, using a sharp knife. Place in a salad bowl, and cover with four teaspoons of sugar. Dust a little red pepper over the lot, and add two wingedings of sherry. May be served thus, or with cold rice. If with rice, place the rice in

curry, leaving the center hollow for the orange sauce.

CURRY FOR FOUR PEOPLE.

Melt in the frying pan four ounces of butter, or its equivalent of fine lard. Slice one large onion into this, and bring to a golden brown. Remove the onion, and chop up two to be added later on, leaving the butter in the pan. Stir in the pan a teaspoonful of curry paste. Add one and one-half pounds of raw meat, cut into small pieces, add to this half a cup of hot water, and cook over a brisk fire for 15 or 20 minutes, adding from time to time a little water as needed. Two much water will make a stew of it—not a curry.

It will improve the curry much to grind two ripe chilies of red pepper with a little oil or vinegar, and add at the time the meat is put in. The natives of India grind these chilies on a smooth, flat stone like a tablet, using a long round one in the hands, adding from time to time a little oil or vinegar, until seeds and all are ground into a perfect paste. The flavor this addition gives a curry is delicious.

Cocum milk may be added to the curry instead of water as it is cooking, also the coconut itself grated fine. If the coconut is not used four or five slices of lemon may be added.

It is important to get the paste in preference to the powder, as it is much better. The very best is exported from Calcutta by native dealers, and may be had from importers of native goods.

Beef, mutton, chicken, oysters may be all used as curry makers. It is important that the meat should be raw. Cooked meats do not make good curries.

Oysters, crabs and clams are delicious curried.

The cooking of the rice is as important a matter as the curry itself. The commonest rice in India would not eat the starch compound served up generally in America as boiled rice.

"Mrs. Baker, you loved the deceased, Benjamin Barker, very dearly, did you not?"

"Darling!" I exclaimed, rapturously.

"Oh, so dearly!" she sobbed in a broken voice.

"If I have loved only give him back water, place on stove, and when it comes to a boil, boil until the grains burst between the finger and thumb."

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Beef, mutton, chicken, oysters may be all used as curry makers. It is important that the meat should be raw. Cooked meats do not make good curries.

Oysters, crabs and clams are delicious curried.

The cooking of the rice is as important a matter as the curry itself. The commonest rice in India would not eat the starch compound served up generally in America as boiled rice.

"Mrs. Baker, you loved the deceased, Benjamin Barker, very dearly, did you not?"

"Darling!" I exclaimed, rapturously.

"Oh, so dearly!" she sobbed in a broken voice.

"If I have loved only give him back water, place on stove, and when it comes to a boil, boil until the grains burst between the finger and thumb."

Remove the pot, dash into it a quart of cold water, and drain thoroughly. Put in a colander and place in the oven to dry out.

Serve curry and rice in separate dishes hot, and on hot plates.

Mangoes, chutney, or mangoes should be served with the curry.

The mangoes pickles are put up in oil, and are very delicious.

Cooked properly a curry is the most delicious dish in the world, but do not try to eat it with your fork. Take a dessert spoon like a true Anglo-Indian.

curry, leaving the center hollow for the orange sauce.

CURRY FOR FOUR PEOPLE.

Melt in the frying pan four ounces of butter, or its equivalent of fine lard. Slice one large onion into this, and bring to a golden brown. Remove the onion, and chop up two to be added later on, leaving the butter in the pan. Stir in the pan a teaspoonful of curry paste. Add one and one-half pounds of raw meat, cut into small pieces, add to this half a cup of hot water, and cook over a brisk fire for 15 or 20 minutes, adding from time to time a little water as needed. Two much water will make a stew of it—not a curry.

It will improve the curry much to grind two ripe chilies of red pepper with a little oil or vinegar, and add at the time the meat is put in. The natives of India grind these chilies on a smooth, flat stone like a tablet, using a long round one in the hands, adding from time to time a little oil or vinegar, until seeds and all are ground into a perfect paste. The flavor this addition gives a curry is delicious.

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Can't Stand Neglect.

Harlem Life: "You know," said the wife of a man who came in today to tell me how to run the paper, I can't stand neglect."

Thrilling.

Chicago News: "He—that must be a very interesting book yet are," reached me. "It's awfully exciting! The heroine changes her gown six times in the first chapter."

Child of the Period.

Detroit Free Press: "We had to sell our motor car."

"Why?"

"Our baby kept taking it to pieces to see how it worked."

Young Womanhood.

Sweet young girl! How often they develop into worn, listless, and hopeless women because mother has not impressed upon them the importance of attending to physical development.

No woman is exempt from physical weakness and periodical pain, and young girls just budding into womanhood should be guided physically as well as morally.

If you know of any young lady who is sick and needs motherly advice, ask her to address Mrs. Pinkham at Lynn, Mass., and tell every detail of her symptoms, surroundings, and occupations. She will get advice from a source that has no rival in experience of women's ills. Tell her to keep nothing back.

Her story is told to a woman, not to a man. Do not hesitate about stating details that she may not wish to mention, but which are essential to a full understanding of her case, and if she is frank, help is certain to come!